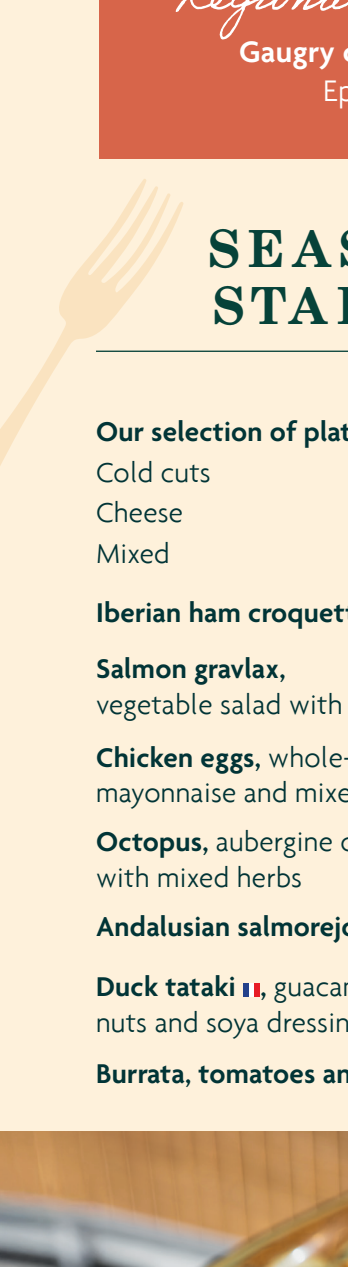


LES CLIMATS

BRASSERIE MAISON



In the kitchen...

A lover of traditional cuisine, Olivier shows passion and generosity when it comes to regional products.

Regional products

Gaugry cheese dairy:
Epoisses

SEASONAL STARTERS

Our selection of platters

Cold cuts	20€
Cheese	21€
Mixed	22€

Iberian ham croquettes 5€

Salmon gravlax, vegetable salad with herbs 12€

Chicken eggs, whole-grain mustard mayonnaise and mixed herbs 6€

Octopus, aubergine caviar, virgin oil with mixed herbs 14€

Andalusian salmorejo, Serrano ham 8€

Duck tataki 🇫🇷, guacamole, salad, walnuts and soya dressing 13€

Burrata, tomatoes and walnut pesto 12€



DELICIOUS MAIN COURSES

Burrata, tomatoes, Serrano ham and walnut pesto 21€

Burrata, tomatoes, salmon gravlax and walnut pesto 22€

House Brasserie salad 20€
crispy chicken 🇫🇷 with Cajun seasoning, butterhead lettuce, tomatoes, fennel, boiled egg and Grana Padano

Griddled octopus, tomato coulis with Espelette pepper 30€

Roasted calamari 🇬🇧 and bell peppers with Espelette pepper 18€

Griddled salmon, delicious virgin oil 22€

Pork spider steak 🇫🇷 onions and thyme 19€

Thyme-seasoned half roast chicken 🇫🇷, Espelette pepper mayonnaise 22€

Griddled duck magret 🇫🇷 with olive gravy 22€

180 g Charolais raw beef tartar 🇫🇷 21€

'House Brasserie' griddled **180 g minced beef onglet steak** 23€

House Brasserie Burger 21€
150 g ground beef patty 🇫🇷, Cheddar, bacon, onions, tomato and rocket



A choice of sides with your main course*

Potato chips, Smashed potatoes with olives, Green salad, Penne with cream, Seasonal vegetables, Tomato salad (virgin oil and chives)
Extra side dish: + €4
*Excluding 'astounding dishes'



Discover our astonishing dishes

Delicious recipes that rewrite traditional codes

Discover vegetables under a different light with our tasty creations prepared from seasonal produce.

What if we reversed proportions? Our astonishing dishes are reinventing the gourmet delight! These delicious, surprising dishes are carefully prepared with seasonal vegetables.

A meat or fish can be ordered on the side if you wish.

You will be wowed by our vegetables!

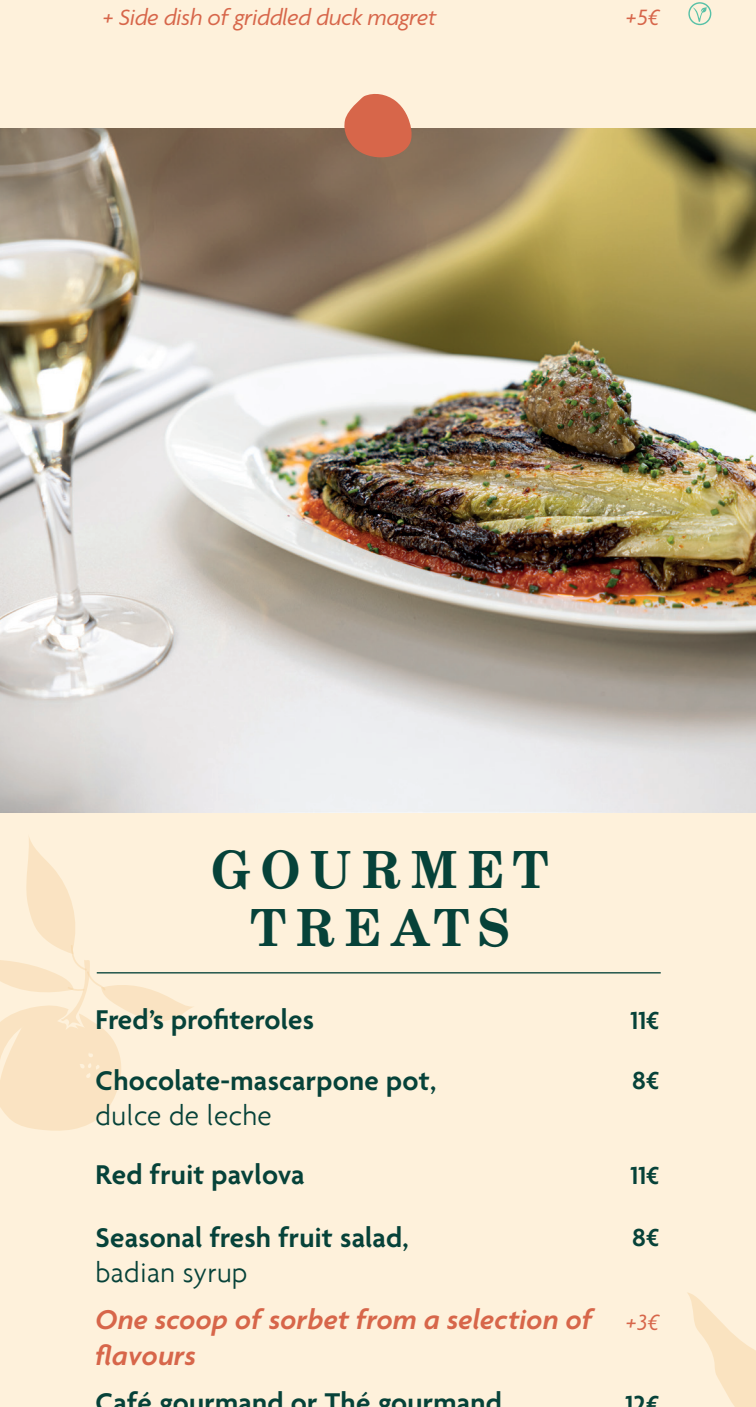
🌿 **Penne**, fresh herbs, mushrooms and Grana Padano 16€
+ Side dish of Serrano ham +5€

🌿 **Oven roasted aubergine**, roasted seasonal vegetables and tomato coulis 16€
+ Side dish of roasted calamari +5€

🌿 **Grilled courgettes**, smashed potatoes with olives and virgin oil 16€
+ Side dish of griddled salmon +5€

🌿 **Roasted Romaine lettuce**, aubergine caviar and tomato coulis 15€
+ Side dish of griddled duck magret +5€

VEGETARIAN



GOURMET TREATS

Fred's profiteroles 11€

Chocolate-mascarpone pot, dulce de leche 8€

Red fruit pavlova 11€

Seasonal fresh fruit salad, badian syrup 8€

One scoop of sorbet from a selection of flavours +3€

Café gourmand or Thé gourmand 12€
(Coffee or tea with a selection of sweet petits fours)



LUNCH SET MENU

*Main course of the day

20€

Starter/main course*

OR Main course*/dessert

Only served at lunchtime.

KID'S MENU

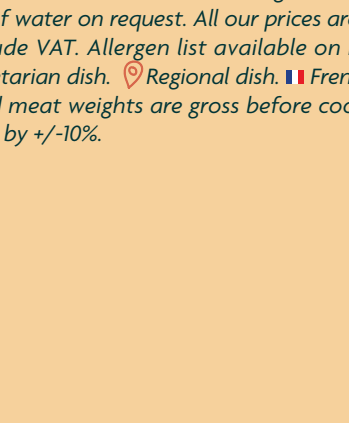
13€

includes beverage, for children up to 12 years old (Syrup with water or lemonade, or Soft drink, or Fruit juice)

CHOICE OF MAINS
150 g ground beef patty 🇫🇷 or Salmon escalope or Chicken breast or Penne with tomato

Choice of side dish
Potato chips or Penne with cream or Seasonal vegetables or Smashed potatoes with olives

CHOICE OF DESSERT
Fred's half-profiterole or Ice cream/sorbet (2 scoops) or Seasonal fruit salad, badian syrup



Discover our chefs' recipe book

In this book our chefs have given vegetables a different signature, elevating them to more than a mere side dish. Simple, generous recipes to highlight seasonal vegetables.

On sale in your restaurant

For room service, flat rate extra charge of €8. Free jug or glass of water on request. All our prices are in euros and include VAT. Allergen list available on request.

🌿 Vegetarian dish. 🇫🇷 Regional dish. 🇫🇷 French origin. Indicated meat weights are gross before cooking and may vary by +/-10%.